

A1
cont.

9. (Amended) [A] ~~The composition according to Claim 1, comprising by weight [25 wt.% to 35 wt.%] on a dry basis about 25% to about 35% of mannitol and by weight [65 wt.% to 75 wt.%] on a dry basis about 65% to about 75% of a fraction of hydrogenated dextrins.~~

10. (Amended) [A] ~~The composition according to Claim 1, comprising by weight [65 wt.% to 75 wt.%] on a dry basis about 65% to about 75% of lactitol and by weight [25 wt.% to 35 wt.%] on a dry basis about 25% to about 35% of a fraction of hydrogenated dextrins.~~

11. (Amended) [A] ~~The composition according to Claim 1, comprising by weight [40 wt.% to 80 wt.%] on a dry basis about 40% to about 80% of glucopyranosido-1, 6-mannitol and by weight [20 wt.% to 60 wt.%] on a dry basis about 20% to about 60% of maltotriitol.~~

In the Specification:

Kindly delete the abstract on page 20 and insert the following therefor as the Abstract, also being submitted as a separate page:

Draft B1
A2

--Abstract of the Disclosure

The invention relates to a sweetening composition comprising a) at least one low soluble compound with a solubility in water of less than 60 g per 100 g of solution at 20°C; and b) at least one anti-crystallising agent comprising a fraction of at least one oligosaccharide or polysaccharide selected from the group consisting of starch hydrolysates with a molecular weight in the range of about 500 to about 8000 Daltons and having a glass transition temperature of less than 140°C at a water content of 0% and pyrodextrins and polyglucoses with a molecular weight in the range of about 1000 to about 8000 Daltons, individually or as a mixture thereof. The invention also relates to the use of such a composition for the manufacture of boiled sugars or as a flavouring carrier.--